



COL D'ORCIA

SANT'ANTIMO DOC

OLMAIA

2014

The Vintage

The winter was mild and rainy, with temperatures consistently above seasonal averages.

Between late spring and early summer, the vine's vegetative cycle advanced due to the intense and persistent rainfall recorded in June and July. This was followed by a long period of sunny weather that lasted until the second half of September, accompanied by moderate temperatures.

These conditions resulted in lower alcohol levels and a more elegant, refined structure.

Technical Data

Grape Variety: Cabernet Sauvignon

Alcohol: 14.0% vol.

Total Acidity: 5.4 g/L

Serving Temperature: 18°C

Vinification and Ageing

Olmaia was the first Cabernet Sauvignon vineyard planted in Montalcino, established in 1984 using clones originating from Bordeaux.

Fermentation takes place in 50-hectolitre stainless steel tanks. Maceration lasts 12–15 days at a controlled temperature of 25°C, with two daily pump-overs and three extended délestages carried out on the third, fifth, and seventh days of fermentation.

The first racking takes place directly into barriques between March and April 2015. The wine is then aged for 24 months in medium-toast oak barriques, composed of 95% French oak and 5% American oak.

